

Mexican Chocolate Torte

Spiced Pecans
 Vanilla Ice Cream
 Dulce de Leche
 Torte

Torte

1 # bittersweet chocolate (58%)
 1 C. milk
 1/2 C. granulated sugar
 Pinch of salt
 1/2 tsp. cinnamon, ground
 3/4 # unsalted butter, room temp
 7 ea. whole eggs

1. Preheat oven 350 degrees.
2. Grease 9 inch springform pan.
3. Line pan with foil.
4. Combine milk, chocolate and salt in double boiler.
5. Heat while stirring with wooden spoon.
6. Add butter and eggs, alternating, SLOWLY.
7. Pour into springform pan.
8. Bake for 25 minutes.

Spiced Pecans

1 # Pecan halves
 2 Tbs. Sugar
 1/2 tsp cayenne
 1 tsp ancho pepper powder

1. Preheat oven to 425
2. Toss nuts with sugar and seasonings
3. Toast for 20 minutes.
4. Allow to cool.